

INDEX

	Card No.
Sauces and Gravies, Guidelines for Preparing	O-G-1
DRESSINGS	
Dressings, Bread	
Apple.....	O-21-1
Corn	O-20
Oyster.....	O-21-3
Sausage	O-21-2
Savory	O-21
GRAVIES	
Brown.....	O-16
Mix.....	O-16-1
Chicken or Turkey	O-16-2
Chili	O-16-3
Cream	O-17
Onion	O-17-1
Giblet	O-16-4
Mushroom.....	O-16-5
Natural Pan (Au Jus).....	O-18

	Card No.
Gravies-Continued	
Onion	O-16-6
and Mushroom.....	O-16-9
Quick Onion (Soup, Dehydrated Onion).....	O-16-7
Tomato.....	O-19
Vegetable.....	O-16-8
SAUCES	
Barbecue	O-2
Barbecue Sauce (Prepared).....	O-2-1
Cajun Creole	O-5-2
Cheese.....	O-1-1
Cherry (for Meat)	
Cornstarch.....	O-3
Pregelatinized Starch	O-3-1
Chinese Mustard	O-22
Creole.....	O-5
Dill	O-27

O. SAUCES, GRAVIES AND DRESSINGS No. 0 (2)

Card No.

Sauces-Continued

Horseradish	O-23
Dijon	O-28
Marinara Sauce	O-4
with Clams	O-4-1
Mayonnaise, Herbed	O-25
Mustard	O-6
Honey.....	O-29
Oriental (Sweet & Sour)	O-26
Pineapple (for Ham).....	O-9
Pizza.....	O-12
Canned	O-12-1
Raisin (for Ham)	O-9-1
Salsa	O-7-1
Salsa, Fruit	
Pineapple.....	O-30-1
Tropical.....	O-30
Canned	O-30-2
Seafood Cocktail.....	O-11
Shrimp.....	O-31
Spanish.....	O-5-1
Sweet Sour	O-8

Card No.

Sauces-Continued

Szechwan	O-10
Taco	O-7
Tartar	O-13
Teriyaki.....	O-14
Tomato.....	O-15
White	O-1
Yogurt-Cucumber.....	O-24

GUIDELINES FOR PREPARING SAUCES AND GRAVIES

Sauces and gravies are thickened liquids or stocks. They are served with meat, fish, poultry, vegetables, and desserts to add flavor and garnish.

A. INGREDIENTS USED IN PREPARATION OF SAUCES AND GRAVIES:

1. *Liquids*—Vegetable juice, fruit juice, milk, meat or poultry stock may be used. Liquid and browned particles from meat drippings should be added to stock for flavor and color.

In large quantity preparation, liquid should be just below boiling point when thickening agent is added because most starches thicken immediately in 180°F. to 190°F. liquids.

NOTE: It is important to keep the temperature of the reconstituted nonfat dry milk to just below the boiling point because the proteins in milk tend to coagulate at boiling temperature and give the sauce a rough texture.

2. *Thickening Agents*

- a. Roux is a French word for a mixture of flour and fat, cooked to eliminate the raw, uncooked taste of flour.

- (1) Light or Cold Roux—a smooth mixture of melted fat and flour. It may be cooked, but should not be browned.

- (2) Brown Roux—a browned mixture of fat and flour. Flour is added to hot fat and cooked over low heat until a golden brown color is formed, about 10 minutes with continuous stirring to prevent scorching. Roux may also be browned in 350°F. to 375°F. oven (about 30 minutes).

- b. Paste—a lump-free mixture made by whipping cornstarch or flour into cold water or other liquids.

3. *Fats*—Fat gives flavor, body, and a finish to sauces and gravies. Fat is also valuable because it separates the starch granules and decreases the chance of lumping. Whenever possible, use fat from meat or poultry drippings. Separate clear fat from meat or poultry drippings to use in roux. Butter, margarine, or shortening may also be used. DO NOT use meat juice; it causes lumps.

B. METHODS USED IN PREPARATION OF SAUCES AND GRAVIES:

Sauces and gravies should be cooked in a heavy saucepan, double boiler, steam-jacketed kettle or stock pot.

1. *Combining Sauces and Gravies*

- a. *Roux and Paste*—When sauces or gravies are prepared in more than 1/2 gallon volumes, it is preferable to add the near-boiling liquid slowly to the roux or paste while stirring with wire whip. Follow recipe directions, cook ingredients at low heat, stirring constantly until mixture is smooth, thickened, and no longer has a starchy taste.
2. *Prevention of skin on surface of sauce or gravy*—Cover with lid immediately, or spread a thin film of melted butter, margarine, or shortening over surface. Whip thoroughly before serving.
3. *Reheating Sauces or Gravies*—Cold sauces and gravies will scorch easily over direct heat. If possible, reheat in double boiler, steam-jacketed kettle, or over hot water, stirring occasionally.
4. *Adjustments*—If sauce or gravy is too thin, sprinkle a small amount of potato granules into hot mixture, stirring constantly. A mixture of cornstarch and cold water may also be added, stirring constantly until mixture no longer has a starchy taste. If sauce or gravy is too thick, thin with a small amount of hot liquid.

WHITE SAUCE**YIELD: About 4¹/₄ Quarts**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	12 oz. .	1 1/2 cups	1. Blend butter or margarine and flour together using wire whip to form roux; stir until smooth.
Flour, wheat, general purpose, sifted	8 oz. . .	2 cups.	
Milk, nonfat, dry. . .	13 oz. .	3 cups.	2. Reconstitute milk; heat to just below boiling. DO NOT BOIL. 3. Add milk gradually to roux stirring constantly. 4. Add salt. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
Water, warm.	3 3/4 qt.	
Salt.	2/3 oz. .	1 tbsp.	

NOTE: Alternate Method: Melt butter or margarine at low heat. Add flour gradually; stir with a wire whip until mixture is smooth. Add dry milk and salt to roux. Blend thoroughly. Add water gradually, stirring constantly. Simmer 10 to 15 minutes. Stir as necessary.

VARIATION

- CHEESE SAUCE:** Follow Steps 1 through 4. Add 1 lb 8 oz (4¹/₂ cups) shredded American or Cheddar Cheese. Stir until blended. **NOTE:** 9 oz (2¹/₄ cups) dehydrated cheese combined with 1¹/₈ cups warm water may be used for cheese.

REVISION

BARBECUE SAUCE

YIELD: 100 Portions (6 $\frac{1}{4}$ Quarts)EACH PORTION: $\frac{1}{4}$ Cup (2 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Vinegar.....	2 $\frac{1}{2}$ cups	1. Combine vinegar, tomato paste, catsup, water, sugar, salt, mustard, red pepper, onions, celery, garlic, chili powder, and liquid smoke. 2. Bring to a boil; reduce heat; cover; simmer 40 minutes or until sauce is blended.
Tomato paste, canned	3 lb 4 oz	1 $\frac{1}{2}$ qt (1 $\frac{3}{4}$ -No. 2 $\frac{1}{2}$ cn)	
Catsup, tomato.....	4 lb 4 oz	1 $\frac{3}{4}$ qt.	
Water.....	1 $\frac{3}{4}$ qt.	
Sugar, brown, packed	1 lb 8 oz	3 $\frac{1}{4}$ cups	
Salt.....	2 oz.	3 tbsp.	
Mustard, prepared..	9 oz.	1 cup.	
Pepper, red, ground..	1 tbsp.	
Onions, dry, finely chopped	1 lb.	2 $\frac{1}{4}$ cups	
Celery, fresh, finely chopped	1 lb.	3 cups.	
Garlic, dehydrated..	2 oz.	5 $\frac{1}{3}$ tbsp	
Chili powder.....	1 tbsp.	
Liquid smoke (optional)	3 tbsp.	

REVISION

(OVER)

- NOTE:**
1. In Step 1, for milder sauce, use 2 tsp red pepper.
 2. In Step 1, 13/4-36 oz cn canned tomato juice concentrate may be used.
 3. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb finely chopped onions; 1 lb 6 oz fresh celery A.P. will yield 1 lb finely chopped celery.
 4. In Step 1, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.
 5. Barbecue Sauce Mix may be used for all ingredients. Prepare according to instructions on container.
 6. Sauce may be used to baste meat or chicken during cooking.
 7. One Size 1 ladle may be used. See Recipe No. A-4.

VARIATION

1. **BARBECUE SAUCE (PREPARED):** Omit Steps 1 and 2. Use 14 lb 2 oz (6 1/4 qt) prepared barbecue sauce. Heat to serving temperature.

CHERRY SAUCE**(For Meat)**

YIELD: 100 Portions (1 $\frac{1}{4}$ Gallons)			EACH PORTION: 3 Tablespoons (1 $\frac{1}{2}$ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cherries, canned, red tart(sour), pitted	6 lb 7 oz	3 qt (1-No. 10 cn)	1. Drain cherries; reserve juice for use in Step 3; cherries for use in Step 4.
Starch, corn.	5 oz.	1 cup.	2. Combine cornstarch and sugar in mixer bowl; add water; stir until smooth.
Sugar, granulated	2 lb 10 oz	1 $\frac{1}{2}$ qt.	
Water.	2 cups.	
Reserved juice and water	1 $\frac{1}{2}$ qt.	3. Add water to reserved juice to make 1 $\frac{1}{2}$ qt. Bring to boil; add cornstarch-sugar mixture; stirring constantly. Cook 10 minutes or until thick and clear. Remove from heat.
Butter or margarine	2 oz.	1/4 cup.	4. Add cherries, butter or margarine, food coloring and lemon juice; mix well. 5. Serve hot or cold.
Food coloring, red.	1 tsp.	
Juice, lemon.	4 oz.	1/2 cup.	

NOTE: In Step 4, 12 oz lemons A.P. (3 lemons) will yield 1/2 cup juice.

VARIATION

1. **CHERRY SAUCE (PREGELATINIZED STARCH):** Follow Step 1. In Steps 2 and 3, combine 5 oz (1 $\frac{1}{8}$ cups) pregelatinized starch and sugar in mixer bowl. Combine water and juice to make 2 qt. Bring to a boil. Add boiling liquids to dry mixture while blending at low speed. Follow Steps 4 and 5.

REVISION

MARINARA SAUCE**YIELD: 100 Portions (43/4 Gallons)****EACH PORTION: 3/4 Cup (6 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dehydrated	1 1/8 oz. . .	3 tbsp.	1. Sauté garlic and onions in shortening, salad oil or olive oil until tender.
Onions, dry, chopped	3 lb.	2 1/4 qt.	
Shortening, melted, salad oil or olive oil	2 oz.	1/4 cup.	
Tomatoes, canned, crushed	25 lb 8 oz	3 gal (4- No. 10 cn)	2. Combine sautéed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar and thyme; mix well.
Tomato paste, canned	9 lb 11 oz	4 1/3 qt (5- No. 2 1/2 cn)	
Water.	1 gal.	3. Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving.
Bay leaves.	6 leaves.	
Oregano, crushed	2 tbsp.	
Basil, sweet, crushed	2 tbsp.	
Salt.	3 1/3 oz. . .	1/3 cup.	
Sugar, granulated	6 oz.	3/4 cup.	
Thyme, ground.	2 tbsp.	

- NOTE:** 1. In Step 1, 4 1/4 oz (3/4 cup-36 cloves) dry garlic may be used. Mince; fry with onions.
2. In Step 1, 6 2/3 oz (2 cups) dehydrated onions may be used; in Step 4, 5 oz (1 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.

REVISION

(OVER)

3. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
4. In Step 2, 5-36 oz cn canned tomato juice concentrate may be used.
5. Sauce may be served over cooked spaghetti, vermicelli or macaroni noodles

VARIATION

1. **MARINARA SAUCE WITH CLAMS:** Follow Step 1. In Step 2, drain 12 lb 8 oz (4-49 oz or 4-51 oz cn) canned, minced clams; add water to clam liquid to make 1 gallon. Combine with remaining ingredients. Reserve drained clams for use in Step 3. Follow Step 3. Add clams. Stir. Simmer about 5 minutes, stirring constantly. **DO NOT OVERCOOK. EACH PORTION:** $\frac{3}{4}$ Cup ($6\frac{1}{2}$ Ounces).

CREOLE SAUCE

YIELD: 100 Portions (8½ Quarts)				EACH PORTION: 1/3 Cup (2½ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Onions, dry, chopped	1 lb 8 oz	4½ cups...	1. Sauté onions, peppers, and celery in shortening, salad oil or olive oil 10 minutes or until tender.	
Peppers, sweet, fresh, chopped	1 lb 8 oz	4½ cups...		
Celery, fresh, chopped	1 lb 8 oz	4½ cups...		
Shortening, melted, salad oil or olive oil	4 oz.	½ cup.....		
Tomatoes, canned, crushed	14 lb 6 oz	6¾ qt (2¼ No. 10 cn)	2. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to vegetables. Bring to a boil; reduce heat; cover; simmer 10 minutes.	
Salt.....	1 oz.....	1⅔ tbsp..		
Pepper, black.....	1 tbsp....		
Sugar, granulated..	2 oz....	¼ cup....		
Worcestershire sauce	2 tbsp.....	3. Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer 5 minutes or until thickened, stirring constantly.	
Flour, wheat, general purpose, sifted	4 oz....	1 cup.....		
Water.....	1 cup.....		

NOTE: 1. In Step 1: 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions;
 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers;
 2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz chopped celery.

2. In Step 1, $3\frac{1}{3}$ oz oz (1 cup) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (see Recipe No. A-11) or 1 lb 8 oz ($4\frac{1}{2}$ cups) frozen, diced green peppers may be used. Thaw peppers.

VARIATIONS

1. SPANISH SAUCE: Follow Step 1. In Step 2, add $\frac{1}{4}$ tsp hot sauce, 1 bay leaf, 1 tbsp chili powder, 1 tsp dehydrated garlic or $1\frac{1}{3}$ tbsp (4 cloves) minced dry garlic, and 1 lb 13 oz (1-jumbo or 2-8Z cn) canned sliced drained mushrooms. Follow Step 3. Remove bay leaf.
2. CAJUN CREOLE SAUCE: Follow Step 1. In Step 2, increase pepper to $1\frac{1}{3}$ tbsp; add 2 tsp ground red pepper, $2\frac{2}{3}$ tbsp crushed oregano, $2\frac{2}{3}$ tbsp crushed sweet basil, $2\frac{2}{3}$ tbsp ground thyme, 1 tbsp dehydrated garlic or $1\frac{1}{3}$ oz ($\frac{1}{4}$ cup-12 cloves) minced dry garlic and 1 tbsp ground paprika. Follow Step 3.

MUSTARD SAUCE

YIELD: 100 Portions (3 Quarts)			EACH PORTION: 2 Tablespoons (1 Ounce)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, chicken	23/4 oz	1/2 cup	1. Reconstitute Soup and Gravy base with water; stir to dissolve.
Water, boiling....	23/4 qt	
Pepper, black.....	1/2 tsp	2. Combine pepper, cornstarch, sugar, and water to make a smooth paste. Stir gradually into hot stock. Cook until smooth and thickened, stirring constantly.
Starch, corn.....	8 oz. . .	13/4 cups	
Sugar, granulated	11/2 oz	3 tbsp	
Water, cold.....	1 cup..	
Mustard, prepared	8 oz. . .	1 cup..	3. Add mustard, horseradish, vinegar and butter or margarine; stir until smooth.
Horseradish, prepared	8 oz. . .	3/4 cup	
Vinegar.....	1/4 cup	
Butter or margarine	2 oz. . .	1/4 cup	

- NOTE: 1. In Step 3, 1/2 oz (2¹/₃ tbsp) dehydrated horseradish (See Recipe No. A-17) or 1/2 oz (2¹/₃ tbsp) frozen horseradish may be used.
2. Sauce may be served with ham.
3. One Size O ladle may be used. See Recipe No. A-4.

REVISION

TACO SAUCE

YIELD: 100 Portions (3 $\frac{1}{2}$ Quarts)			EACH PORTION: 2 Tablespoons (1 Ounce)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, finely crushed	6 lb 6 oz	3 qt (1-No. 10 cn)	1. Combine tomatoes, onions, peppers, salt and sugar; blend well. 2. Cover; refrigerate at least 1 hour before serving.
Onions, dry, chopped	8 oz. . . .	1 $\frac{1}{2}$ cups.	
Peppers, pickled, jalapeno, drained, chopped	13 oz. . .	1 cup.	
Salt.	1 $\frac{1}{2}$ oz. .	2 $\frac{1}{3}$ tbsp	
Sugar, granulated	1 oz. . . .	2 tbsp.	

- NOTE: 1. In Step 1, a milder sauce may be prepared by removing seeds from jalapeno peppers.
2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 1, 8 $\frac{3}{4}$ oz dry onions A.P. will yield 8 oz chopped onions.
4. One Size O ladle may be used. See Recipe No. A-4.
5. 7 lb 10 oz (16-7 oz bt) prepared taco sauce may be used. Omit Steps 1 and 2.

VARIATION

1. **SALSA:** In Step 1, use coarsely chopped canned tomatoes or 6 lb 6 oz (3 $\frac{1}{4}$ qt) finely chopped fresh tomatoes (6 lb 8 oz A.P.). Follow Step 2. Note: For a hotter sauce, increase jalapeno peppers to 1 lb (1 $\frac{1}{4}$ cups).

REVISION

SWEET SOUR SAUCE

YIELD: 100 Portions (3 $\frac{1}{2}$ Quarts)				EACH PORTION: 2 Tablespoons
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Jam, peach.....	8 lb. . .	3 qt.	1. Combine jam, vinegar, water and soy sauce. Blend well.
Vinegar.....	1 $\frac{1}{2}$ cups..	
Water.....	1/2 cup.	
Soy Sauce (optional)	3 tbsp.	

- NOTE: 1. Serve with Chinese or Philippine style egg rolls.
 2. One Size O ladle may be used. See Recipe No. A-4.

REVISION

PINEAPPLE SAUCE (For Ham)

YIELD: 100 Portions (6 $\frac{1}{4}$ Quarts)**EACH PORTION: $\frac{1}{4}$ Cup (2 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling.....	2 qt.	1. Combine sugar and boiling water; stir until dissolved.
Sugar, granulated..	2 lb 10 oz	1 $\frac{1}{2}$ qt.	
Starch, corn.	6 oz.	1 $\frac{1}{4}$ cups	2. Blend cornstarch and cold water to make a smooth paste. Add paste to hot water, stirring constantly; cook 10 minutes or until thick and clear, stirring constantly.
Water, cold.	1 qt.	
Pineapple, canned, crushed, undrained	6 lb 13 oz	3 qt (1-No. 10 cn)	3. Add pineapple, nutmeg, lemon juice, and rind; mix; return to a boil. Reduce heat; cover; simmer about 5 minutes. 4. Serve hot.
Nutmeg, ground....	1 $\frac{1}{2}$ tsp.	
Juice, lemon.	$\frac{1}{2}$ cup.	
Lemon rind, grated	$\frac{1}{2}$ oz.	2 tbsp.	

NOTE: In Step 3, 12 oz lemons A.P. (3 lemons) will yield $\frac{1}{2}$ cup juice.

REVISION

(OVER)

VARIATION

1. **RAISIN SAUCE (FOR HAM):** Omit Steps 1 through 4. Combine 1 lb 8 oz ($3\frac{1}{4}$ cups) packed brown sugar and 3 qt boiling water. Stir until sugar is dissolved. Add 2 lb ($1\frac{1}{2}$ qt) raisins. Bring to a boil. Blend 5 oz (1 cup) cornstarch and 1 qt cold water to make a smooth paste. Add 1 tsp ground cinnamon and $\frac{1}{2}$ tsp ground cloves. Blend well. Slowly add cornstarch mixture to boiling raisin mixture, stirring constantly. Bring to a boil; cook 5 minutes or until thick and clear, stirring constantly. Remove from heat. Add 6 tbsp lemon juice (2 lemons-- 8 oz A.P.). Stir well. Serve hot. EACH PORTION: 3 Tbsp ($1\frac{1}{2}$ Ounces).

O. SAUCES, GRAVIES, AND DRESSINGS No. 10

SZECHWAN SAUCE

YIELD: 100 Portions (2 Gallons)				EACH PORTION: 1/3 Cup (2 1/2 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	2 1/4 qt.	1. Combine water, salad oil, vinegar, sugar, soy sauce, catsup and pepper in steam-jacketed kettle or stock pot; bring to a boil. Reduce heat; simmer 5 minutes.
Salad Oil.....	2 lb.	1 qt.	
Vinegar.....	1 qt.	
Sugar, granulated...	1 lb 12 oz	1 qt.	
Soy sauce.....	3 cups.	
Catsup, tomato.....	1 lb 12 oz	3 cups.	2. Combine water and corn starch. Blend until smooth. Add to mixture slowly while stirring. Bring to a boil. Reduce heat; simmer 3 minutes.
Peppers, red, crushed	1 1/2 oz.	1/2 cup.	
Starch, corn.....	8 oz.	1 1/2 cups.	
Water, cool.....	1 qt.	

- NOTE: 1. Sauce is peppery hot.
 2. Sauce may be used as marinade for chicken, pork and beef.

REVISION

SEAFOOD COCKTAIL SAUCE**YIELD: 100 Portions (3 $\frac{1}{3}$ Quarts)****EACH PORTION: 2 Tablespoons**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Catsup, tomato.	7 lb 2 oz	3 qt (1-No. 10 cn)	1. Combine catsup, horseradish and hot sauce; blend well.
Horseradish, prepared	1 lb.	1 $\frac{1}{2}$ cups..	2. Cover; refrigerate at least 1 hour before serving.
Hot sauce.	1 tbsp....	

- NOTE:**
1. In Step 1, 1 $\frac{1}{4}$ oz (5 tbsp) dehydrated horseradish (See Recipe No. A-17) or 1 lb (1 $\frac{1}{2}$ cups) frozen horseradish may be used. Thaw horseradish.
 2. In Step 1, add 1 or 2 tsp additional hot sauce for a hotter sauce.
 3. Seafood Cocktail Sauce may be served with French Fried shrimp, shrimp cocktail, fried oysters, scallops, fish fillets, portions or nuggets.
 4. In Step 1, 7 lb 8 oz (10-12 oz bt) prepared Seafood Cocktail Sauce may be used. Omit Step 2.
 5. One Size O ladle may be used. See Recipe No. A-4.

PIZZA SAUCE**YIELD: 100 Portions (1 Gallon)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad oil, shortening, melted, or olive oil	1/2 oz. . . .	1 tbsp.	1. Sauté onions in salad oil, shortening or olive oil until tender.
Onions, dry, chopped	12 oz. . . .	2 1/4 cups	
Tomatoes, canned, crushed	8 lb.	3 3/4 qt (1 1/4-No. 10 cn)	2. Add tomatoes, tomato paste, sugar, salt, pepper, basil, bay leaves, garlic and oregano. Bring to a boil; reduce heat; simmer 1 hour. Remove bay leaves.
Tomato paste, canned	1 lb 7 oz	2 2/3 cups (3/4-No. No. 2 1/2 cn)	
Sugar, granulated. . . .	2 oz. . . .	1/4 cup.	
Salt.	1 oz. . . .	1 2/3 tbsp.	
Pepper, black.	1 tsp.	
Basil, sweet, whole, crushed	2 tbsp.	
Bay leaves, whole.	3 leaves.	
Garlic, dehydrated.	3/4 tsp.	
Oregano, crushed.	2 tbsp.	

REVISION

(OVER)

- NOTE:**
1. In Step 1, 13 oz dry onions A.P. will yield 12 oz chopped onions.
 2. In Step 1, 1 $\frac{1}{2}$ oz ($\frac{1}{2}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 2, $\frac{3}{4}$ -36 oz cn canned tomato juice concentrate may be used.
 4. In Step 2, 1 tbsp (3 cloves) dry minced garlic may be used. Sauté with onions in Step 1.

VARIATION

1. **PIZZA SAUCE (CANNED):** Omit Steps 1 and 2. Use 6 lb 9 oz (1-No. 10 cn) canned Pizza Sauce. Heat to simmer. If desired, 2 tbsp crushed basil, 2 tbsp crushed oregano, 2 tsp dehydrated garlic and 2 tsp black pepper may be added to pizza sauce.

TARTAR SAUCE

YIELD: 100 Portions (3 $\frac{1}{4}$ Quarts)

EACH PORTION: 2 Tablespoons (1 Ounce)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad Dressing.....	4 lb.	2 qt.	1. Combine Salad Dressing, relish, parsley, pimientos, onions, paprika, and pepper. 2. Cover; refrigerate to chill. Keep refrigerated until ready to serve.
Relish, pickle, sweet	2 lb.	1 qt.	
Parsley, fresh, chopped	1/2 oz.	1/4 cup.	
Pimientos, canned, drained, finely chopped	7 oz.	3/4 cup (1/4- No. 2 1/2 cn)	
Onions, dry, finely chopped	4 oz.	1/2 cup.	
Paprika, ground....	1/2 tsp.	
Pepper, white or black, ground	1/8 tsp.	

- NOTE:
1. In Step 1, 1-7 oz cn canned pimientos may be used.
 2. In Step 1, 1/2 oz (22/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 1, 4 1/2 oz dry onions A.P. will yield 4 oz finely chopped onions.
 4. One Size O ladle may be used. See Recipe No. A-4.

REVISION

TERIYAKI SAUCE**YIELD: 100 Portions (2 Gallons)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soy sauce.....	3 qt.	1. Combine soy sauce, salad oil, pineapple juice and water.
Salad oil.....	1 lb....	2 cups.	
Juice, pineapple...	1 1/2 qt (1- No. 3 cyl cn)	
Water.....	2 qt.	
Garlic, dehydrated	2 1/2 tsp...	2. Add garlic, ginger, brown sugar, lemon juice, vinegar and onions; stir to mix well.
Ginger, ground....	2 oz...	6 tbsp....	
Sugar, brown, packed	1 lb 8 oz	3 1/4 cups	
Juice, lemon.....	3/4 cup...	
Vinegar.....	1 cup....	
Onions, dry, finely chopped	12 oz..	2 1/4 cups	

- NOTE:
1. In Step 2, 2 tbsp (6 cloves) dry minced garlic may be used.
 2. In Step 2, 1 lb lemons A.P. (4 lemons) will yield 3/4 cup juice.
 3. In Step 2, 13 oz dry onions A.P. will yield 12 oz finely chopped onions.
 4. In Step 2, 1 1/2 oz (1/3 cup) dehydrated onions may be used. See Recipe No. A-11.
 5. Sauce may be used for beef, chicken or pork. Pour 2 gal sauce over meat; cover; refrigerate. Marinate meat 2 hours before cooking. Drain well.
 6. 2 gal prepared teriyaki sauce may be used. Omit Steps 1 and 2.

REVISION

TOMATO SAUCE

YIELD: 100 Portions (6½ Quarts)				EACH PORTION: ¼ Cup (2 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, finely chopped	1 lb 8 oz. .	3½ cups	1. Sauté onions in shortening, salad oil or olive oil in steam-jacketed kettle or stock pot 5 minutes or until tender.
Shortening, melted, salad oil or olive oil	8 oz.	1 cup.	
Flour, wheat, general purpose, sifted	7 oz.	1¾ cups	2. Add flour to sautéed mixture; stir until well blended. Cook 5 minutes.
Water, hot.	1¼ gal.	3. Combine water, tomato paste, sugar, salt, pepper, red pepper and garlic powder. Add to flour-onion mixture.
Tomato paste, canned	3 lb 14 oz	1¾ qt (2-No. 2½ cn)	
Sugar, granulated. .	3½ oz. . .	½ cup.	4. Bring to a boil; reduce heat; simmer 15 minutes.
Salt.	1 oz.	1⅔ tbsp	
Pepper, black.	1 tsp.	
Pepper, red, ground	½ tsp.	
Garlic powder.	¼ tsp.	

- NOTE: 1. In Step 1, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz finely chopped onions.
 2. In Step 1, 3 oz (1 cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 3, 2-36 oz cn canned tomato juice concentrate may be used.
 4. Sauce Mix, Tomato Basic may be used for all ingredients. Prepare according to instructions on container.
 5. Sauce may be served over sliced meat loaf, roast beef, roast pork or veal cutlets.
 6. One Size 1 ladle may be used. See Recipe No. A-4.

REVISION

BROWN GRAVY**YIELD: 100 Portions (6 $\frac{1}{4}$ Quarts)****EACH PORTION: 1/4 Cup (2 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Meat drippings and shortening, melted	1 lb 4 oz. .	2 $\frac{1}{2}$ cups.	1. Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan. 2. Cook at low heat on top of range, in a steam-jacketed kettle or in 375°F. oven 30 minutes until flour is a rich brown color. Stir frequently to avoid overbrowning.
Flour, wheat, general purpose, sifted	1 lb 4 oz. .	1 $\frac{1}{4}$ qt.	
Soup and Gravy base, beef	6 $\frac{1}{4}$ oz. .	1 cup.	3. Reconstitute Soup and Gravy base. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly.
Water.....	6 $\frac{1}{4}$ qt.	
Pepper, black.....	1/2 tsp.	4. Add pepper. Stir to blend.

NOTE: One Size 1 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

VARIATIONS

1. **BROWN GRAVY (BROWN GRAVY MIX):** Omit all Steps. Combine 1 lb 8 oz (1 $\frac{1}{4}$ cn) canned Brown Gravy Mix with 1 $\frac{1}{2}$ qt cold water. Mix until smooth. Add 1 $\frac{1}{8}$ gal boiling water, stirring constantly. Cook at medium heat until gravy comes to a boil. Reduce heat; simmer until thickened. Stir as necessary.
2. **CHICKEN OR TURKEY GRAVY:** In Step 1, use 12 oz (1 $\frac{1}{2}$ cups) melted shortening or salad oil and 12 oz (3 cups) sifted general purpose flour. Blend together until smooth; cook at low heat 2 minutes. Omit Step 2. In Step 3, add 6 $\frac{1}{4}$ oz (1 cup) Soup and Gravy base, chicken. Follow Step 4.
3. **CHILI GRAVY:** Omit Steps 1 and 2. Use 12 oz (1 $\frac{1}{2}$ cups) melted shortening or salad oil and 12 oz (3 cups) sifted general purpose flour. Blend together until smooth; cook at low heat 2 minutes. Add 1 lb 7 oz ($\frac{3}{4}$ -No. 2 $\frac{1}{2}$ cn) canned tomato paste, 3 oz (9 tbsp) chili powder, and $\frac{3}{4}$ oz (3 tbsp) ground cumin; blend well. Follow Steps 3 and 4. YIELD: 6 $\frac{3}{4}$ Quarts.
4. **GIBLET GRAVY:** Wash and clean 3 lb giblets. Cover with water; bring to a boil; reduce heat; simmer 1 hour or until tender. Drain; reserve liquid for use as part of stock for chicken gravy or turkey gravy. Chop giblets coarsely; add to thickened chicken or turkey gravy.
5. **MUSHROOM GRAVY:** Follow Steps 1 through 3. Sauté 2 lb (1 $\frac{1}{8}$ -jumbo or 2 $\frac{1}{4}$ -8Z cn) canned mushrooms, drained, in 1 oz (2 tbsp) melted butter or margarine; drain. In Step 3, add to thickened gravy. Follow Step 4.
6. **ONION GRAVY:** Follow Steps 1 through 3. Sauté 3 lb (2 $\frac{1}{4}$ qt (3 lb 5 oz A.P.)) thinly sliced, dry onions in 3 oz (6 tbsp) melted shortening or salad oil until onions are tender. Drain. In Step 3, add to thickened gravy. Follow Step 4.

(CONTINUED)

BROWN GRAVY

VARIATIONS

7. **QUICK ONION GRAVY (SOUP, DEHYDRATED, ONION):** Follow Steps 1 and 2. In Step 3, use $6\frac{1}{4}$ qt boiling water combined with 12 oz ($\frac{3}{4}$ -No. 2 $\frac{1}{2}$ cn) canned, dehydrated onion soup; simmer 10 minutes. Add soup mixture to roux, stirring constantly. Bring to boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. Omit Step 4.
8. **VEGETABLE GRAVY:** Follow Steps 1 through 3. Sauté 15 oz ($3\frac{1}{4}$ cups (1 lb 2 oz A.P.) diced, fresh carrots and 12 oz ($2\frac{1}{4}$ cups (13 oz A.P.)) chopped onions in 2 oz ($\frac{1}{4}$ cup) melted shortening or salad oil until tender. Add onions, carrots, and 1 lb frozen peas to boiling stock. Reduce heat; simmer 10 minutes or until thickened, stirring constantly. Follow Step 4.
9. **ONION AND MUSHROOM GRAVY:** Follow Steps 1 through 3. In Step 3, sauté 14 oz ($\frac{1}{2}$ -jumbo or 1 - 8Z cn, $1\frac{1}{2}$ cups) canned mushrooms, drained, and 1 lb 8 oz ($4\frac{1}{2}$ cups) thinly sliced, dry onions (1 lb 11 oz A.P.) in 2 oz ($\frac{1}{4}$ cup) melted shortening or salad oil until onions are tender. Add mushrooms and onions to thickened gravy. Follow Step 4.

CREAM GRAVY

YIELD: 100 Portions (6 $\frac{1}{4}$ Quarts)				EACH PORTION: $\frac{1}{4}$ Cup (2 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry. . . .	1 lb 5 oz. .	4 $\frac{7}{8}$ cups.	1. Reconstitute milk; heat to just below boiling. DO NOT BOIL. Set aside for use in Step 3.
Water, warm.	1 $\frac{1}{2}$ gal.	
Fat drippings from meat and shortening, melted	12 oz. . . .	1 $\frac{1}{2}$ cups.	2. Add flour to drippings and shortening in roasting pan. Use brown particles remaining in pan. Cook about 5 minutes until light brown, stirring until smooth.
Flour, wheat, general purpose, sifted	12 oz. . . .	3 cups.	
				3. Add hot milk from Step 1, stirring constantly.
				4. Bring to a simmer; simmer 5 minutes until thickened.
Salt.	2 oz.	3 tbsp.	5. Add salt and pepper.
Pepper, black.	2 $\frac{1}{4}$ tsp.	

- NOTE: 1. In Step 2, if fat drippings from meat are not available, shortening may be used.
 2. One Size 1 ladle may be used. See Recipe No. A-4.

VARIATION

1. **CREAM ONION GRAVY:** Follow Step 1. In Step 2, sauté 3 lb (2 $\frac{1}{4}$ qt) chopped dry onions (3 lb 11 oz A.P.) in fat drippings and shortening until tender. Add flour; blend together. Follow Steps 3 through 5.

REVISION

NATURAL PAN GRAVY**(Au Jus)**

YIELD: 100 Portions (3 Quarts)			EACH PORTION: 2 Tablespoons (1 Ounce)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Drippings and meat juices, hot	2 qt.	1. Skim excess fat from meat drippings.
Water, boiling.	1 qt.	2. Pour water into drippings. 3. Stir; scrape bottom and sides of pan until drippings, water and brown particles are well blended.
Salt.	2/3 oz.	1 tbsp.	4. Add salt and pepper. Heat to serving temperature.
Pepper, black.	1 tbsp.	

- NOTE: 1. Gravy may be served with roast beef, pork or veal.
2. One Size O ladle may be used. See Recipe No. A-4.

REVISION

TOMATO GRAVY

YIELD: 100 Portions (6 $\frac{1}{4}$ Quarts)			EACH PORTION: $\frac{1}{4}$ Cup (2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, finely chopped	12 oz.	2 $\frac{1}{4}$ cups.	1. Sauté onions in drippings and shortening until tender.
Meat drippings and shortening, melted	12 oz.	1 $\frac{1}{2}$ cups.	
Flour, wheat, general purpose, sifted	12 oz.	3 cups.	2. Add flour to sautéed onions; stir until well blended.
Soup and Gravy base, beef	3 $\frac{3}{4}$ oz. . .	9 $\frac{1}{3}$ tbsp.	3. Reconstitute Soup and Gravy base.
Water.	3 $\frac{3}{4}$ qt.	
Juice, tomato, hot	2 $\frac{1}{2}$ qt (1 $\frac{3}{4}$ -No. 3 cyl cn)	4. Combine tomato juice and stock. 5. Add tomato juice to warm roux, stirring constantly. Bring to a boil; reduce heat; simmer 5 minutes or until thickened.
Pepper, black.	2 $\frac{1}{4}$ tsp.	6. Add pepper.

- NOTE:
1. In Step 1, 13 oz dry onions A.P. will yield 12 oz finely chopped onions.
 2. In Step 1, 1 $\frac{1}{2}$ oz ($\frac{1}{2}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 4, 2 $\frac{1}{2}$ cups, $\frac{1}{2}$ -36 oz cn canned tomato juice concentrate and 7 $\frac{1}{2}$ cups water may be used for tomato juice.
 4. One Size 1 ladle may be used. See Recipe No. A-4.

REVISION

CORN BREAD DRESSING**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Square (3½ Ounces)****PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, finely chopped	3 lb.	2¼ qt.	1. Sauté celery and onions in salad oil, melted shortening or olive oil until tender.
Onions, dry, finely chopped	3 lb.	2¼ qt.	
Salad oil, shortening, melted, or olive oil	1 lb.	2 cups.	
Bread, day old, diced.	4 lb 8 oz	2¾ gal	2. Combine breads, pepper and poultry seasoning. Toss lightly.
Corn bread, coarse crumbs	6 lb.	2 gal.	
Pepper, black.	1 tbsp.	3. Pour sautéed vegetables over bread mixture; toss lightly.
Poultry seasoning, ground	1 oz.	¼ cup.	
Soup and Gravy base, chicken	5 oz.	¾ cup.	4. Reconstitute Soup and Gravy base to make stock.
Water, boiling.	1¼ gal	
Eggs, whole, beaten.	1 lb.	1⅞ cups (10 eggs)	5. Mix stock and eggs together; pour over bread and vegetable mixture; mix lightly but thoroughly.
				6. Place 1¾ gal mixture in each well-greased pan.
				7. Bake 1 hour or until top is lightly browned.
				8. Cut each pan 5 by 10.

REVISION

(OVER)

- NOTE:**
1. In Step 1, 4 lb 2 oz fresh celery A.P. will yield 3 lb finely chopped celery; 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
 2. In Step 1, $6\frac{2}{3}$ oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 3, amount of liquid may vary with dryness of bread.
 4. In Step 7, if convection oven is used, bake at 300°F. 1 hour or until lightly browned on high fan, open vent.
 5. Corn bread may be prepared the day before. Prepare $\frac{1}{2}$ recipe Corn Bread (Recipe Nos. D-14 or D-15).

SAVORY BREAD DRESSING

YIELD: 100 Portions (2 Pans)			EACH PORTION: 1 Square (3½ Ounces)	
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, chopped.	2 lb. . .	1½ qt.	1. Sauté celery and onions in margarine or butter until tender.
Onions, dry, chopped	2 lb. . .	1½ qt.	
Margarine or butter	2 lb. . .	1 qt.	
Bread, day old, diced, ¾ inch	10 lb	6¼ gal	2. Pour sautéed vegetables over bread; toss lightly.
Soup and Gravy base, beef or chicken	4 oz. .	10 tbsp	3. Reconstitute Soup and Gravy base to make stock.
Water, boiling.	12 lb. .	1¼ gal	
Poultry seasoning, ground	½ oz	2 tbsp.	4. Combine stock, poultry seasoning, pepper and thyme; add to bread mixture. Mix lightly. DO NOT OVERMIX.
Pepper, black.	¼ oz	1 tbsp.	
Thyme, ground.	⅓ oz	2 tbsp.	
				5. Place about 1¾ gal mixture in each well-greased pan.
				6. Bake 1 to 1½ hours or until top is lightly browned.
				7. Cut each pan 5 by 10.

NOTE: 1. In Step 1, 2 lb 12 oz fresh celery A.P. will yield 2 lb finely chopped celery; 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.

2. In Step 1, 4 oz ($1\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 6, if convection oven is used, bake at 325°F. 40 to 60 minutes or until lightly browned on low fan, open vent.
4. Other sizes and types of pans may be used. See Recipe No. A-25.
5. Dressing may be served with fish, pork, beef and veal.

VARIATIONS

1. **APPLE DRESSING:** In Step 1, sauté 4 lb 13 oz ($1\frac{1}{2}$ gal) peeled, diced, cooking apples (6 lb 3 oz A.P.) with celery and onions. Follow Step 2. In Step 3, use 3 oz ($\frac{1}{2}$ cup) Soup and Gravy base, chicken and 8 lb (1 gal) boiling water. In Step 4, omit thyme. In Step 5, place about 2 gal mixture in each pan. Follow Steps 6 and 7.
2. **SAUSAGE DRESSING:** In Step 1, reduce margarine or butter to 8 oz (1 cup). Combine sautéed vegetables with 3 lb cooked, chopped, drained pork sausage (3 lb 9 oz A.P.). Follow Steps 2 and 3. In Step 4, if hot sausage is used, omit pepper. In Step 5, place about 2 gal mixture in each pan. Follow Steps 6 and 7.
3. **OYSTER DRESSING:** Thaw 6 lb ($2\frac{3}{4}$ qt) frozen oysters. Drain; reserve liquid; chop oysters. Follow Steps 1 and 2. In Step 3, use $2\frac{1}{2}$ oz ($6\frac{1}{3}$ tbsps) Soup and Gravy base, chicken and 6 lb (3 qt) boiling water. In Step 4, add oysters and reserved oyster liquid. In Step 5, place $1\frac{3}{4}$ gal mixture in each pan. Follow Steps 6 and 7.

CHINESE MUSTARD SAUCE

YIELD: 100 Portions (2 $\frac{1}{4}$ Cups)				EACH PORTION: 1 Teaspoon
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mustard flour.....	6 $\frac{1}{2}$ oz. ...	2 cups.	1. Add water gradually to mustard; blend until smooth.
Water.....	1 $\frac{1}{2}$ cups	

- NOTE:**
1. Serve with Chinese or Philippine style egg rolls.
 2. If a hotter sauce is desired, cover and refrigerate overnight.

O. SAUCES, GRAVIES, AND DRESSINGS No. 23

HORSERADISH SAUCE

YIELD 100 Portions (11½ Quarts)			EACH PORTION: 1 Tablespoon (1½ Ounce)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Horseradish, prepared	1 lb 8 oz	2¼ cups	1. Combine horseradish, Salad Dressing, milk, garlic, onion powder, sugar, white pepper, and red pepper in mixer bowl. Blend on high speed 1 minute. 2. Cover; refrigerate to chill. Keep refrigerated until ready to serve.
Salad Dressing.....	1 lb 8 oz	3 cups....	
Milk, nonfat, dry.....	4½ oz..	1 cup.....	
Garlic, dehydrated...	1 tsp.....	
Onion powder.....	2/3 oz...	1 tbsp...	
Sugar, granulated...	1 oz....	2 tbsp...	
Pepper, white.....	¾ tsp...	
Pepper, red, ground..	¾ tsp...	

NOTE: Sauce may be used for roast beef, corned beef, or pastrami.

YOGURT-CUCUMBER SAUCE

Yield 100 Portions **Pan Size** () Pans ° F.
Each Portion 3 Tablespoons (1 2/3 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
20 cal	3 g	2 g	0 g	19 %	2 mg	20 mg	0 g	55 mg

Ingredients

	Weight	Measure	Issue
YOGURT, LOW FAT, PLAIN	6 1/2 lb	3 qt	
CUCUMBERS, FRESH PARED, FINELY CHOPPED	4 1/4 lb	2 1/2 qt	5 1/8 lb
DILLWEED DRY	1/2 oz	4 2/3 tbsp	
GARLIC POWDER	1/2 oz	1 2/3 tbsp	

Methods

- 1 Combine yogurt, cucumbers, dillweed, and garlic powder. Mix well.
- 2 CCP: Cover; refrigerate product at 41° F. or lower.

HERBED MAYONNAISE**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 2 Tablespoons (1 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
24 cal	6 g	0 g	0 g	1 %	0 mg	268 mg	0 g	3 mg

Ingredients

SALAD DRESSING, FAT FREE

Weight

6 3/4 lb

Measure

3 1/8 qt

Issue

BASIL, SWEET, CRUSHED

1/4 oz

2 tbsp

PEPPER, WHITE, GROUND

1/8 oz

2 tsp

OREGANO, CRUSHED

1/8 oz

2 tbsp

MARJORAM, SWEET, GROUND

1/8 oz

2 tsp

Methods

- 1 Combine salad dressing, basil, pepper, oregano, and marjoram in mixer bowl. Blend well at medium speed about one minute.
- 2 CCP: Cover; refrigerate product at 41° F. or lower.

ORIENTAL (SWEET AND SOUR) SAUCE**Yield** 100 Portions**Pan Size****() Pans ° F.****Each Portion** 2 Tablespoons (1 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
34 cal	9 g	0 g	0 g	0 %	0 mg	34 mg	0 g	3 mg

Ingredients**Weight****Measure****Issue**

JUICE, PINEAPPLE, CANNED

3 1/8 lb 5 3/4 cup

WATER

1 1/4 lb 2 1/2 cup

SUGAR, GRANULATED

1 1/8 lb 2 1/2 cup

VINEGAR

14 3/4 oz 1 3/4 cup

SOY SAUCE

2 1/2 oz 1/4 cup

GINGER, GROUND

1/8 oz 2 tsp

WATER

1 lb 2 cup

CORNSTARCH

5 5/8 oz 1 1/4 cup

Methods

- 1 Combine pineapple juice, water, sugar, vinegar, soy sauce and ginger. Bring to a boil; reduce heat.
- 2 Dissolve cornstarch in water; stir until smooth. Add to sauce, stirring constantly. Simmer until thick and clear about 5 minutes. Serve hot or cold. CCP: To serve hot, hold at 140° F. or higher. CCP: To serve cold, refrigerate product at 41° F. or lower.

DILL SAUCE

Yield 100 Portions **Pan Size** () Pans ° F.

Each Portion 2 Tablespoons (1 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
31 cal	2 g	1 g	1 g	43 %	6 mg	21 mg	0 g	50 mg

Ingredients

	Weight	Measure	Issue
SOUR CREAM, LOW FAT	3 3/4 lb	1 3/4 qt	
YOGURT, LOW FAT, PLAIN	3 1/4 lb	1 1/2 qt	
SUGAR, GRANULATED	1 3/4 oz	1/4 cup	
DILLWEED DRY	5/8 oz	1/3 cup	
GARLIC POWDER	1/4 oz	2 tsp	

Methods

- 1 Combine sour cream, yogurt, sugar, dillweed and garlic powder.
- 2 Using a wire whip, mix at medium speed 1 minute or until well blended.
- 3 CCP: Cover; refrigerate product at 41° F. or lower.

HORSERADISH DIJON SAUCE**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 2 Tablespoons (1 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
34 cal	2 g	1 g	2 g	55 %	9 mg	40 mg	0 g	38 mg

Ingredients**Weight****Measure****Issue**

SOUR CREAM, LOW FAT

6 1/8 lb

2 3/4 qt

HORSERADISH, PREPARED

1 1/8 lb

2 cup

MUSTARD, PREPARED DIJON

2 1/4 oz

1/4 cup

GARLIC POWDER

1/4 oz

1 tbsp

Methods

- 1 Place sour cream, horseradish, mustard and garlic powder in mixer bowl.
- 2 Using a wire whip, mix on medium speed 1 minute or until well blended.
- 3 CCP: Cover; refrigerate product at 41° F. or lower.

HONEY MUSTARD SAUCE**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 2 Tablespoons (1 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
82 cal	18 g	0 g	1 g	11 %	0 mg	446 mg	0 g	1 mg

Ingredients**Weight****Measure****Issue**

HONEY

4 2/3 lb

6 1/4 cup

MUSTARD, PREPARED DIJON

3 3/8 lb

6 1/4 cup

Methods

- 1 Combine honey and mustard in mixer bowl.
- 2 Using a wire whip, mix at medium speed 3 minutes or until well blended.
- 3 CCP: Cover; refrigerate product at 41° F. or lower.
- 4 Whip or stir well before serving.

TROPICAL FRUIT SALSA

Yield 100 Portions

Pan Size

() Pans ° F.

Each Portion 1/4 Cup (2 ounces)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
26 cal	7 g	0 g	0 g	6 %	0 mg	2 mg	1 g	7 mg

Ingredients**Weight****Measure****Issue**

PINEAPPLE, FRESH PARED & CORED, DICED

5 3/8 lb

1 gal

10 1/2 lb

MANGOS, FRESH PARED & SEEDED, DICED 1/2 INCH

4 1/2 lb

8 1/2 cup

6 5/8 lb

PEPPERS, SWEET, FRESH, RED STEMMED, SEEDED, CORED,
DICED 1/4 INCH

1 1/4 lb

3 1/2 cup

1 3/8 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,
CORED, DICED 1/4 INCH

1 lb

3 cup

1 1/4 lb

ONIONS, DRY, RED PEELED, CHOPPED

10 2/3 oz

1 7/8 cup

11 7/8 oz

JUICE, LIME, FROZEN, UNSWEETENED

7 oz

12 2/3 tbsps

CILANTRO, DRY

1/4 oz

1 2/3 tbsps

Methods

- 1 CCP: Wash produce thoroughly in a clean, sanitized sink. Combine pineapple, mangoes, red and green peppers, red onion, lime juice and cilantro. Mix lightly.
- 2 CCP: Cover; refrigerate product at 41° F. or lower.

Notes

- 1 In Step 1, 4 lb 9 oz (2 3/4 qt) 1/2 inch diced fresh papaya (8 lb 3 oz A.P.) may be used for mangoes.

PINEAPPLE SALSA**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1/4 Cup (2 ounces)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
32 cal	8 g	0 g	0 g	2 %	0 mg	2 mg	1 g	6 mg

Ingredients

PINEAPPLE, CANNED, CHUNKS TIDBITS, DRAINED

Weight**Measure****Issue**

5 1/4 lb

2 7/8 qt

8 1/2 lb

PEACHES, CANNED, QUARTERS DRAINED

4 1/8 lb

2 qt

6 3/4 lb

PEPPERS, SWEET, FRESH, RED STEMMED, SEEDED, CORED,
DICED 1/4 INCH

1 1/4 lb

3 1/2 cup

1 3/8 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,
CORED, DICED 1/4 INCH

1 lb

3 cup

1 1/4 lb

ONIONS, DRY, RED PEELED, CHOPPED

10 2/3 oz

2 cup

11 7/8 oz

JUICE, LIME, FROZEN, UNSWEETENED

3 1/4 oz

6 tbsps

CILANTRO, DRY

1/4 oz

1 2/3 tbsps

JUICE, PINEAPPLE, CANNED RESERVED LIQUID

6 1/4 oz

3/4 cup

Methods

- 1 CCP: Wash produce thoroughly in a clean, sanitized sink. Drain fruit. Reserve pineapple juice. Combine pineapple, peaches, red and green peppers, red onion, pineapple juice, lime juice, and cilantro. Mix lightly.
- 2 CCP: Cover; refrigerate product at 41° F. or lower.

TROPICAL FRUIT SALSA (CANNED)**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1/4 Cup (2 ounces)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
23 cal	6 g	1 g	0 g	2 %	0 mg	2 mg	0 g	8 mg

Ingredients

	Weight	Measure	Issue
FRUIT SALAD, TROPICAL, CANNED DRAINED	10 lb	5 1/4 qt	15 1/2 lb
PEPPERS, SWEET, FRESH, RED STEMMED, SEEDED, CORED, DICED 1/4 INCH	1 1/4 lb	3 1/2 cup	1 3/8 lb
PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED, CORED, DICED 1/4 INCH	1 lb	3 cup	1 1/4 lb
ONIONS, DRY, RED PEELED, CHOPPED	10 2/3 oz	1 7/8 cup	11 7/8 oz
JUICE, LIME, FROZEN, UNSWEETENED	3 1/4 oz	5 2/3 tbsps	
RESERVED JUICE DRAINED FROM FRUIT SALAD	6 1/8 oz	3/4 cup	
CILANTRO, DRY	1/4 oz	1 2/3 tbsps	

Methods

- 1 CCP: Wash produce thoroughly in a clean, sanitized sink. Drain fruit. Reserve juice. Coarsely chop fruit pieces, add red and green peppers, red onion, reserved juice, lime juice and cilantro. Mix lightly.
- 2 CCP: Refrigerate product at 41° F. or lower.

SHRIMP SAUCE**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 3/4 Cup (6 1/3 oz) Sauce

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
184 cal	13 g	18 g	6 g	32 %	104 mg	389 mg	0 g	259 mg

Ingredients**Weight****Measure****Issue**

SHRIMP, RAW, PEELED & DEVEINED

18 lb

WATER

10 lb

1 1/4 gal

MARGARINE MELTED

1 1/4 lb

2 3/8 cup

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

1 1/2 lb

1 1/2 qt

RESERVED LIQUID & WATER

26 lb

3 1/4 gal

MILK, NONFAT, DRY

2 7/8 lb

2 3/4 qt

GARLIC POWDER

7/8 oz

2 2/3 tbsps

ONION POWDER

2/3 oz

2 2/3 tbsps

SALT

5/8 oz

1 tbsps

DILLWEED DRY

5/8 oz

1/3 cup

BASIL, SWEET, CRUSHED

1/2 oz

1/3 cup

PEPPER, WHITE, GROUND

1/3 oz

1 1/3 tbsps

CHEESE, GRATED, PARMESAN

1 lb

1 qt

Ingredients

PARSLEY, FRESH TRIMMED, FINELY CHOPPED

Weight

2 oz

Measure

1 cup

Issue**Methods**

- 1 CCP: Thaw shrimp under constant refrigeration at unit temperature of 41° F. or lower. Thoroughly rinse under cold running water; drain.
- 2 Bring water to a boil in steam jacketed kettle or stock pot. Add shrimp; simmer 2-3 minutes. CCP: Cook to an internal temperature of 145° F. or higher. Do not overcook. Drain immediately. Reserve liquid to reconstitute milk. Spread shrimp on sheet pans in single layer; cover loosely; CCP: refrigerate shrimp at 41° F. or lower to cool. Coarsely chop cooled shrimp. CCP: Refrigerate product at 41° F. or lower for use in Step 6.
- 3 Blend together margarine and flour to form roux; stir until smooth. Cook roux 5 to 7 minutes.
- 4 Reconstitute milk; add garlic powder, onion powder, salt, dill weed, basil and pepper. Stir to thoroughly rehydrate herbs.
- 5 Bring reconstituted milk mixture to a simmer; gradually add roux, stirring constantly; simmer 8 to 10 minutes or until thickened.
- 6 Add shrimp; simmer one minute, while stirring.

Methods

- 7 Add cheese and parsley; stir. Remove immediately to serving pans. CCP: Hold for service at 140° F. or higher.